

Food Waste Assessment & Food Recovery Opportunity

February 20, 2020



Assembly of Planners Symposium 2020



TODO Y NILALA Y TANO MAN UNO
ALL LIVING THINGS OF THE EARTH ARE ONE



Jacobs

Part 1: Food Waste Assessment

Food Waste is a Global Problem

- Globally: “Roughly **one-third** of all food produced in the world for human consumption every year gets lost or wasted” (FAO, 2019)
- Nationally: “In North America an estimated **30 to 40 percent** of the food available for human consumption is lost.” (Heller, M., 2019)
- What about Guam?

Wasted



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Food Waste Report

- Followed the steps in Guam EPA's Guide to Conducting a Food Waste Assessment (Guide) to complete an assessment for Guam
- Used several methods, that were included in the Guide, to estimate volume of Food Waste on Guam
 - Simple Desk Top Method
 - Moderate Desk Top Method
 - Field Data



Step 1: Develop assessment goals

Assessment goals will be dependent on the type of information that is desired, how that information is intended to be used, and local condition

Step 2: Collect qualitative information on food waste generators and processing methods

Collect information on existing food waste generators (e.g., what generators are generating the majority of food waste) and processing methods (e.g., donation, animal feed, compost, or landfill)

Step 3: Establishing a food waste baseline

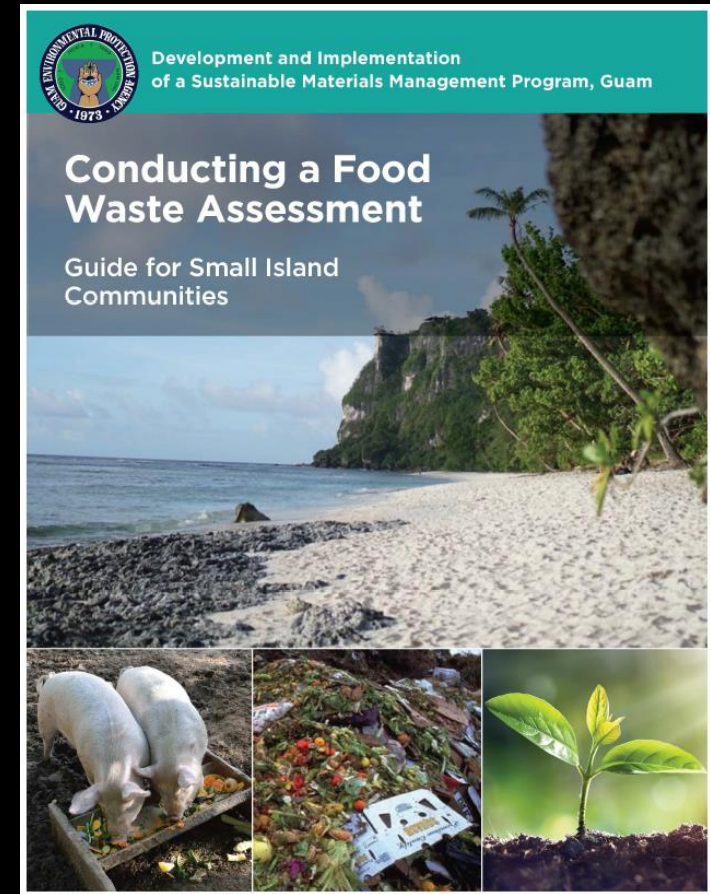
Establish a food waste baseline that provides an estimate of food waste generation quantities

Step 4: Set and prioritize reduction and diversion goals

Use the baseline to set and prioritize food waste reduction and diversion goals and guide future program priorities or modifications

Step 5: Reassess and adjust

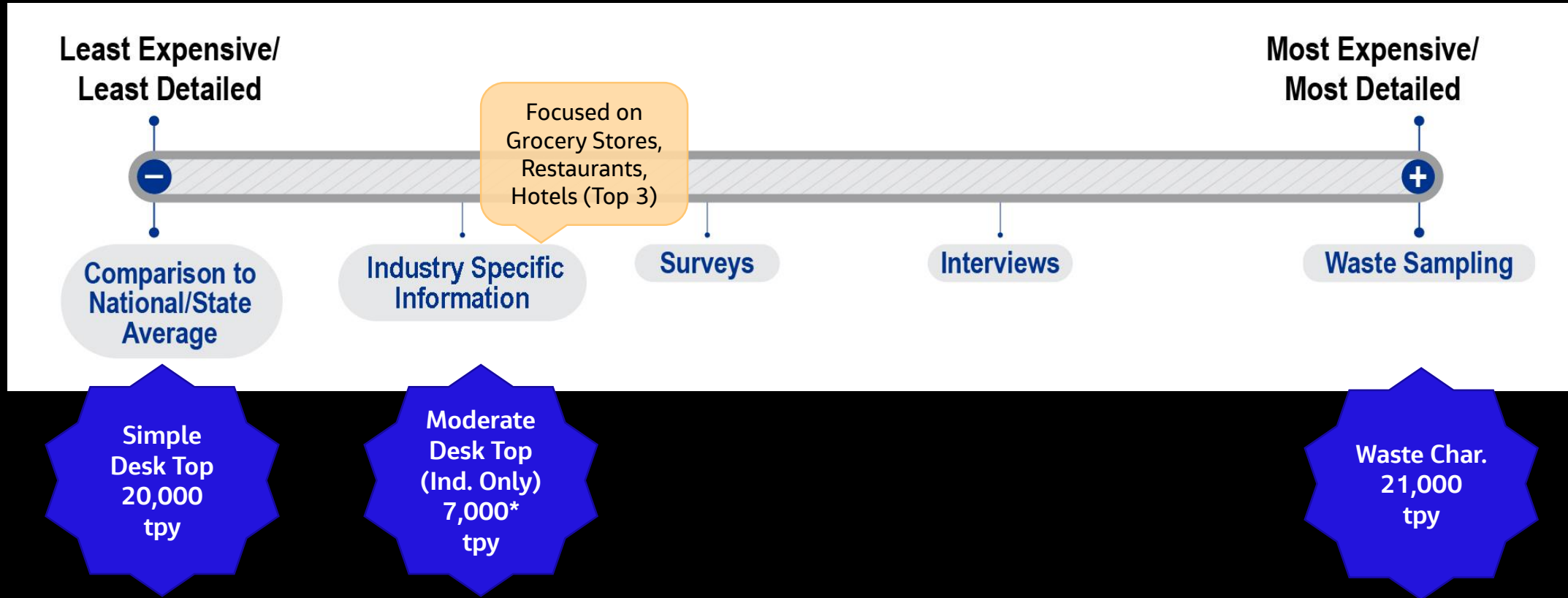
Reassess food waste generation and diversion and track progress against the baseline



Guam Environmental Protection Agency (EPA). 2020. Conducting a Food Waste Assessment: Guide for Small Island Communities. February 7.



Food Waste Estimates



- Food Waste estimates indicate Guam generates ~20,000 tons per year

*Using Industry Specific Info for Top 3 Food Generating Sectors and the Guam adjusted food waste generation rate

Food Waste Report Findings & Recommendations

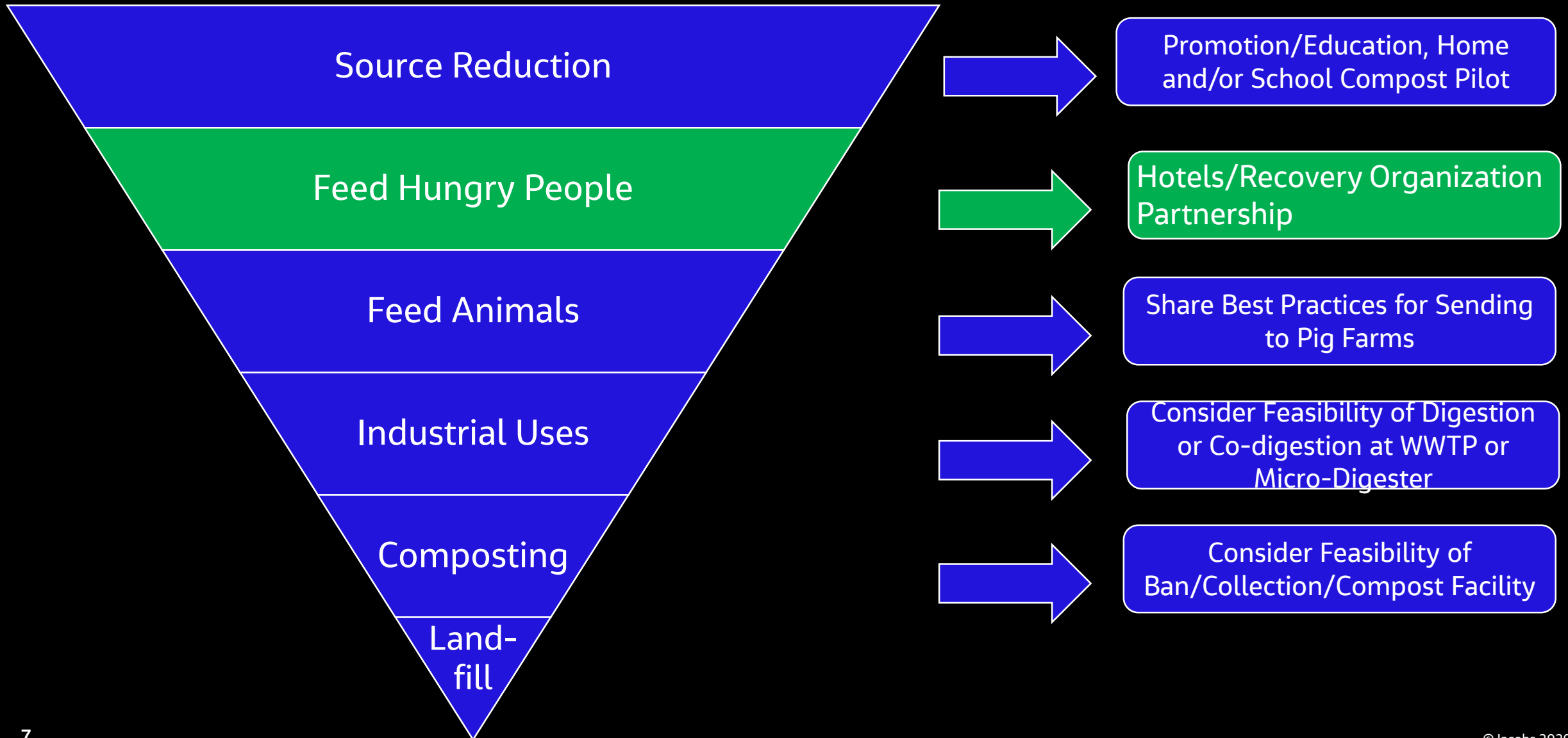
- Significant quantities of food waste currently landfilled (~20,000 tons per year)
- Some diversion happening now, opportunities for more
- Hotels, grocery stores, and restaurants have indicated interest in more diversion
- Existing framework that could potentially provide food recovery on Guam
 - *Kamalen Karidat: average 45 dinner meals/day*
 - *Salvation Army Lighthouse: average 28 dinner meals/day*

If Recovered.....

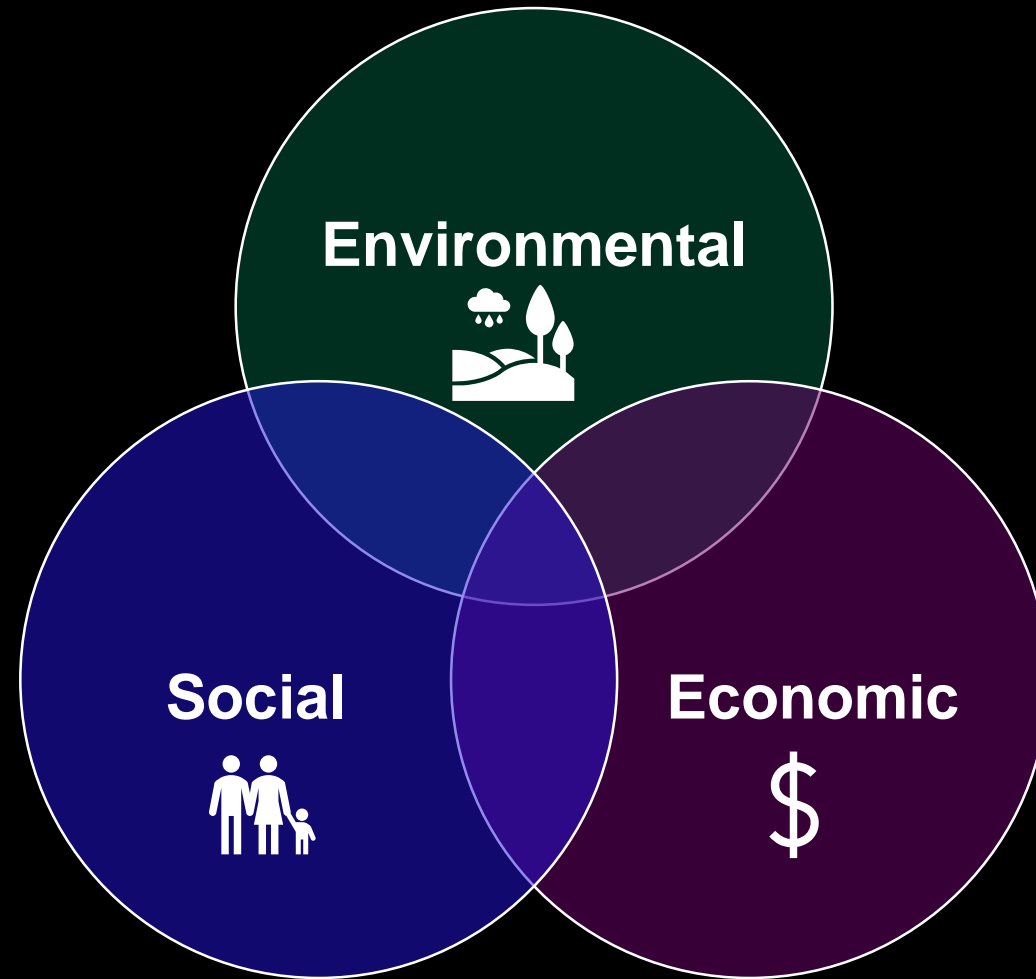
20,000 tons of food/year could feed:

- **~20,000** people
- **~12%** of Guam's population
- **29%** was on food assistance in Guam (2014)

Food Waste Report Recommendations



Many Reasons To Reduce Food Waste



Part 2: Food Recovery Opportunity

Goal: Feed Hungry Guam Residents

- Current

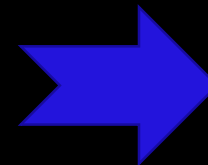
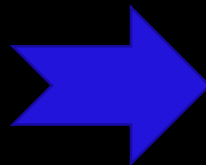
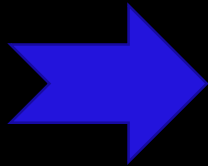


- Future



Food Recovery and Safety

- This is about helping provide good food to hungry people, safely
- Food safety is #1 priority
- All parties will take their time and get this right
- Program is being developed with Guam DPHSS, Food Safety Program, Department of Environmental Health, in compliance with Guam Food Code



Hyatt Corporate Sustainability



DIVERT WASTE

Goal announced in 2014:

Every managed hotel will divert >40% of its waste from landfills by the end of 2020.

Tackling food waste

- Launched comprehensive **food waste prevention and management** guidance to hotels globally, building on a previous industry collaboration, the [Hotel Kitchen Toolkit](#).
- Deepened our understanding of food waste in different markets by conducting in-depth **food waste audits** at select hotels in Europe, building on previous audits in the U.S.
- Established a relationship with [Food Donation Connection](#) to aid hotels in implementing **food donation programs**.
- Began testing an app that facilitates selling surplus food at a discount toward the end of a meal period.

23% of managed hotels globally have exceeded a 40% waste diversion rate.

50% increase in the number of hotels reporting donation of excess food.

Donated over **90,000** pounds of toiletries. Through **Clean The World**, our largest partner, we enabled the distribution of **nearly 190,000 soap bars** and over **60,000 hygiene kits** to people in need.

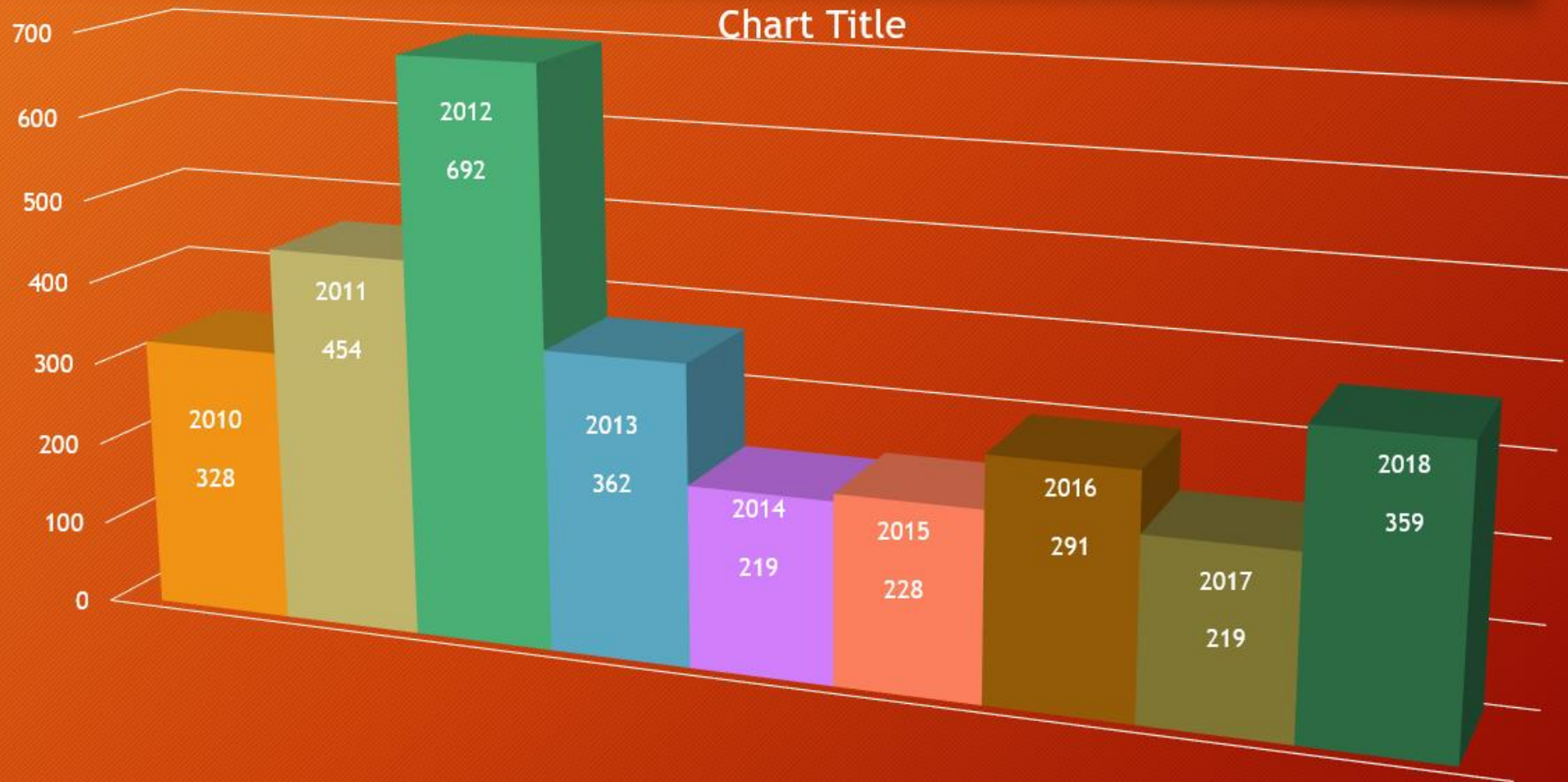


Lighthouse Recovery Center

IOP/OP/Residential
Social Detox
Groups
Ind. Sessions
Family Education
Continued care



3,152 Clients Served 2010 - 2018



Working on the details...



Memorandum of Understanding Guam Food Donation Program

Version 2

- Training
- Labeling
- Time and temperature
- Compliance
- Inspections
- Documentation



Vision for Future

- Development of close partnership: Hyatt, Salvation Army, and Public Health
- Startup of this food recovery program (within months)
- Development of working model for other hotels and non-profits
 - Less food waste generated
 - More food recovered and donated
 - Fewer hungry citizens of Guam



Thank You

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Challenging today.
Reinventing tomorrow.